

# BIELSKA IPA 4.0

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **27.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (9.7%)	82 %	4
Grain	Viking Pale Ale malt	7 kg (68%)	80 %	5
Grain	Strzegom Monachijski typ II	2.3 kg (22.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Vic Secret	20 g	0 min	16.3 %
Aroma (end of boil)	Ahtanum	20 g	0 min	5 %
Dry Hop	Vic Secret	20 g	14 day(s)	16.3 %
Aroma (end of boil)	Ahtanum	20 g	14 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis